



Kitchen Cheat Sheet: Christmas Breakfast Casserole

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Tips and Time Savers

- Spray the crockpot well with nonstick cooking spray, because the cheese and potatoes tend to get all crispy around the edges. It's yummy but can stick if not greased well.
- Or, use a slow cooker liner if you prefer no clean-up at all. Just be careful not to cut the liner and accidentally serve it stuck to the bottom of your breakfast casserole!
- Drain off the excess fat if you're browning the sausage yourself. Breakfast meat tends to have a lot of extra grease, and you don't need that in the casserole.
- Want breakfast now? Prepare as directed, layering the ingredients into a large skillet. Bake at 375 degrees F for about 30 minutes, or until the eggs are cooked all the way through.
- You can assemble and refrigerate up to 12 hours ahead of time.
- Grab pre-diced onions and diced bell peppers in the produce section of your grocery store. You'll save 10 minutes of chopping time.
- Beating the eggs with a whisk is the key to fluffy eggs. Try to incorporate in as much air as possible.
- No slow cooker? Here are some [options for when your slow cooker is out of commission](#).

Variations

- I prefer to use regular sausage, but for a hearty breakfast that's just a touch lighter on the calories, swap in some turkey sausage.
- Some people like to use frozen tater tots instead of shredded potatoes.
- No Pepper Jack? Monterey Jack is good in this breakfast Christmas casserole, too.
- Add a can of diced green chiles to the green peppers mixture for spice!
- Garnish with green onions or parsley for a delicious herbal flavor.
- Don't forget your favorite toppings. Serve with hot sauce, pico de Gallo, a scoop of sour cream, ketchup, or even some maple syrup for a sweet touch.
- I will often switch Pepper Jack for the Monterey Jack cheese and stir in a handful of chopped cilantro to give it more of a Tex-Mex flavor.

Storage

If you have leftovers, spoon them into an airtight container. Like most egg bake recipes, the leftovers will last for about three days in the refrigerator.

Freezes well for 3 months.

FAQs

Can I cook it on HIGH instead?

Absolutely. It usually takes 2½–3½ hours on HIGH, depending on your Crockpot. I think it toughens the eggs though.

How do I keep the eggs from turning watery?

Make sure the lid stays on the entire cook time. No peeking. Every time you check on it, the moisture escapes faster than a teenager seeing chores.

Can I add veggies?

Sure — just pre-cook anything watery (bell peppers, mushrooms, spinach) so you don't end up with a soupy situation. Frozen veggies work if thawed and patted dry.

Can I swap the sausage?

Yes! Use bacon, ham, turkey sausage, or go meatless. Just keep the volume the same so it layers properly.

What kind of potatoes work best?

Frozen shredded hash browns or diced hash browns both work beautifully. No need to thaw — they go in frozen like tiny potato soldiers ready for duty.

How many people does this feed?

About 8–10, depending on how hungry your holiday crowd is and whether they've been up since 4am looking for stockings.

Can I prep this in a casserole dish and transfer it to the Crockpot?

Nope. It needs to cook in the slow cooker insert so the layers warm evenly and the eggs set correctly.

What size Crockpot do I need?

A 6-quart slow cooker works best. Anything smaller overflows, anything bigger spreads too thin and cooks unevenly.

Does this freeze well?

Yes — after cooking. Scoop leftovers into airtight containers and freeze up to 2 months. Reheat gently so it doesn't get rubbery.

How long can this sit out on Christmas morning?

About 2 hours, same as any egg-based dish. After that, refrigerate or discard.

Serve with...

- [Southern Fried Apples](#) are a delicious side dish for just about any brunch!
- [Easy Christmas Danish](#) are so pretty on the table!

Use up leftovers

Here are five delicious ways to repurpose leftover crockpot breakfast casserole:

1. Breakfast Burritos – Scoop portions of the casserole into tortillas, add some salsa, avocado, or extra cheese, and roll them up for quick breakfast burritos. Perfect for freezing and reheating, too!
2. Hash Brown Bowl – Reheat a serving, then top with fresh ingredients like diced tomatoes, green onions, hot sauce, and a dollop of sour cream for a hearty breakfast bowl with extra flavor.
3. Egg Muffins – Press spoonfuls of the casserole into a greased muffin tin, add a sprinkle of cheese on top, and bake until heated through. They're easy to grab and go!
4. Breakfast Quesadilla – Spread some casserole filling on a tortilla, add shredded cheese, then fold it in half and cook in a skillet until the tortilla is crispy and the cheese is melted. Great with a side of salsa!
5. Loaded Breakfast Sandwich – Layer a slice of the casserole on a toasted English muffin or bagel, add some fresh spinach, and top with a slice of tomato or avocado for a filling breakfast sandwich.

These creative twists will help you enjoy every last bite!

Nice to Have

As an Amazon Associate, I earn commission from qualifying purchases.

Need a slow cooker that won't play games with your sanity? This Hamilton Beach Set & Forget 6-Quart Programmable Slow Cooker is the one I trust when I actually want things to cook the way I told them to. The locking lid makes it perfect for potlucks and traveling, the temperature probe keeps your food from overcooking into sadness, and the whole crock and lid go straight into the dishwasher when you're done. If you're making overnight casseroles, Christmas brunch, or anything that requires both faith and technology, this is your slow cooker soulmate. [See it here](https://www.restlesschipotle.com/crockpot-breakfast-casserole/)